



David & Nadia

Wine of origin Swartland

David & Nadia is a family owned Swartland driven project and we focus on a spectrum of organic, old and dry land bush vine vineyards from different areas with different soil types throughout the Swartland, farmed by like-minded people. We are members of the Swartland Independent Producers. In the vineyard we aim for biological farming and in the cellar we work as natural as possible. It is all about the soil and vineyards after all. We believe in a pure, fresh and natural style where site and soil are at work with minimal influence from a winemaking point of view.

We again bottled two single vineyard wines during 2017. The names of these wines comes from the local “tongue” from the workers working, pruning, harvesting and sweating in these vineyards, as a tribute to them and the farmers who planted and also who own these vineyards.

Skaliekop Chenin blanc 2017



The contrast of this wine is what we love to farm: shale in the Paardeberg...a shallow, shale rich hill (kop) is not very typical of the granite mountain of the Swartland. Planted in 1985, dry land farmed bush vines. The 2017 vintage is to date the most intense vintage in terms of Skaliekop. Grapes were picked very early due to the drought and heat in the vintage of 2017 and we managed to produce a wine that is low in alcohol with the most amazing acidity profile, ensuring longevity of the vintage.

Wholebunch pressed, minimal sulphur during short cold settling for the juice before being racked to barrel for spontaneous fermentation (including malolactic fermentation). The wines ages from vintage to vintage in old 300L French barrels.

Total production: 1 863 bottles

pH: 3.16

RS: 2.6 g/L

Alcohol: 12.5% alc

TA: 6.5 g/L

Yield: 1.0 – 2.0 t/ha

TSO₂: 85 mg/L